

Blueberry & Lemon Mini Baked Alaskas

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**Gather
& Feast**

Are these not the cutest little desserts?! Let me introduce you to these Blueberry & Lemon Mini Baked Alaskas—a dessert that’s as fun to make as it is to eat, thanks to a few clever cheats and tricks. With a base of buttery brioche, a swirl of tangy blueberry lemon ice cream, and a fluffy, golden meringue finish, these Alaskas strike the perfect balance of flavours and textures. Designed to be prepared in stages, this recipe is perfect for entertaining. Most of the components can be made ahead of time, so when it’s time to serve, all that’s left to do is torch or grill the meringue—a quick, dramatic step that makes these desserts shine.

SERVES 10 | **PREP** 40 minutes | **COOK** 10 minutes | **TOTAL TIME** 50 minutes (+ overnight freezing)

INGREDIENTS

Blueberry lemon ice cream

- 1 litre good-quality vanilla ice cream
- 1/4 cup St. Dalfour blueberry fruit spread
- Zest of 1 large lemon

For the buns

- 5 Brioche Gourmet brioche sliders
- Roughly 2 tablespoons softened salted butter
- Roughly 1 tablespoon castor sugar

To assemble

- Roughly 1/3 cup St. Dalfour blueberry fruit spread

Meringue

- 5 egg whites (about 150ml)
- 170g (3/4 cup) castor sugar
- 1 teaspoon lemon juice (or white vinegar)



METHOD

Blueberry lemon ice cream

1. In a medium bowl, combine the ice cream, blueberry fruit spread, and lemon zest.
2. Gently swirl the fruit spread into the ice cream. Avoid over-mixing to maintain the ripple effect.
3. Transfer to the freezer to firm up.

Preparing the buns

1. Slice the brioche buns in half. Spread the cut sides with softened butter and sprinkle with a little sugar.
2. Toast in a hot pan until golden and caramelised on the buttered side. Flip to warm the other side lightly.
3. Set aside to cool completely or refrigerate to speed up the process.

Assembling the alaskas

1. Arrange the cooled buns on a small tray that fits flat in your freezer.
2. Place a scoop of blueberry lemon ice cream on each bun half, pressing down slightly to secure.
3. Using a teaspoon, create a small divot in the top of the ice cream. Fill the divot with a dollop of blueberry fruit spread.
4. Freeze until firm, ideally overnight.

Meringue

1. In a large clean bowl, whip the egg whites on medium speed using a stand mixer or hand mixer until soft peaks form (2–3 minutes).
2. Gradually add the sugar, one tablespoon at a time, whipping continuously. Allow 20–30 seconds between additions to dissolve the sugar.
3. Once all sugar is incorporated, continue whipping on medium speed for 6 minutes.
4. Add the lemon juice (or vinegar) and whip for an additional 3–4 minutes. The meringue should be thick and glossy. Check for undissolved sugar by rubbing a small amount between your fingers—if gritty, whip a little longer.

NOTE: This meringue is intentionally lighter and less sweet, allowing it to complement the dessert without overwhelming it. Its fluffier texture creates a beautifully light and airy finish. However, this also means you'll need to work quickly when assembling, as the meringue can develop a fluffy texture that's harder to spread if left sitting for too long. For the best results, prepare the meringue only when you're ready to immediately apply it to the Alaskas.

Finishing touch

1. Coat each ice cream-topped bun completely with meringue.
2. Freeze for up to 3 days or serve immediately after torching.

To torch

1. Use a kitchen blowtorch to caramelise the meringue until golden.
2. Alternatively, preheat your oven grill to high and grill quickly until golden (be cautious not to let the ice cream melt).

NOTES

Freezing time: For the best results, allow the assembled ice cream and buns to freeze overnight. If you're short on time, ensure they freeze for at least 6 hours to prevent melting during assembly or caramelisation.

Brioche substitutes: If brioche buns aren't available, you can use soft dinner rolls or sponge cake rounds as an alternative. For a gluten-free version, opt for gluten-free brioche or cake.

Meringue tips: The meringue should be made just before assembly. Ensure your bowl and whisk are completely clean and dry before whipping egg whites; even a trace of grease or moisture can prevent stiff peaks.

Blow torch vs. grill: Using a kitchen blow torch gives you better control over caramelising the meringue. If using the oven grill, watch closely as it can brown unevenly or melt the ice cream if left too long.

Storage: Fully assembled and torched Alaskas can be stored in the freezer for up to 2 weeks. Store them in an airtight container to prevent freezer burn.

Customising flavours: Experiment with other fruit spread flavours like raspberry, blackcurrant, or fig for different variations.

Serving tip: These Alaskas are a show-stopping dessert for special occasions. Serve immediately after torching for the best contrast between the warm meringue and cold ice cream.

Make-ahead instructions: The Alaskas can be prepared and assembled completely, then frozen and kept in the freezer in an airtight container until ready to serve. Then simply torch or grill just before serving. This makes the dessert easy to prep ahead of time for entertaining.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/blueberry-lemon-mini-baked-alaskas>

Let me know if you make the recipe! x **@gatherandfeast**